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(54) **PROCESS FOR ENHANCED FLAVORING OF BEVERAGES AND PRODUCT PRODUCED THEREFROM**

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**C12H 1/06** (2006.01)

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(58) **Field of Classification Search** ..... 426/237, 426/247, 592, 238  
See application file for complete search history.

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(57) **ABSTRACT**

The present invention is directed to a process for rapidly aging alcoholic beverages and to the beverages produced by the process. During the process, a consumable alcoholic feedstock is contacted with ultrasonic energy at a power of at least about 3 Watts/liter. If desired, a variety of flavorants can also be contacted with the alcohol and ultrasonic energy in order to flavor the beverage. The energy can push the maturation chemistry of the alcohol to completion quickly and produce a consumable product which is unique in characterization and can have flavor and smoothness surpassing that of consumable alcohols aged in slower, more traditional processes.

**45 Claims, 2 Drawing Sheets**